

University of Dundee

Design Feeds the Planet

Milligan, Andrew; Van Geetsom, Nansi; Collins, David; Fassi, Davide ; Gavin, Giuliano ; Gong, Miaosen

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DESIGN FEEDS THE PLANET GIDE 2015

DUNDEE ✧ LEEDS ✧ LJUBLJANA ✧ LUGANO ✧ MAGDEBURG ✧ MECHELEN ✧ MILAN ✧ WUXI

GROUP FOR INTERNATIONAL DESIGN EDUCATION

Edited by

Nansi Van Geetsom, Petra Bole, David Collins, Davide Fassi,
Giuliano Gavin, Miaosen Gong, Marion Meyer, Andy Milligan

GIDE (Group for International Design Education) is a unique consortium of higher education design schools who collaborate annually through interdisciplinary and inter-cultural exchange. GIDE brings students', researchers, businesses and community sectors together to explore the ethical and social dimensions of design thinking through workshops, symposiums, exhibitions and published outcomes. GIDE exists to share best practice between partners and across the European Union and beyond. The group consist of 8 main partner colleges from Belgium, England, Germany, Italy, Scotland, Slovenia, Switzerland and China.

Supervised by

Nansi Van Geetsom
International coordinator
Interior & Design Department, Thomas More University College of Mechelen,
BELGIUM

GIDE

Group for International Design Education
Dundee // Leeds // Ljubljana // Lugano // Magdeburg // Mechelen // Milan // Wuxi

DESIGN FEEDS THE PLANET
GIDE 2015

Edited by

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Art direction, Concept and Design

Laura Massa, Laboratory of Visual Culture - SUPSI
Lugano, Switzerland.
The SUPSI students in Visual Communication

Editing coordinator and layout

Ben Verbruggen
Hanne Keirse

Gide Diagram

Concept and Design

Isabella Vegni
Pietro Vitali
with Virginia Savoini

Photo credits

GIDE students/staff
Nele Van Herck
Kristof Verschueren

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The GIDE school colleagues and the students who offered generous collaboration and advice

Following the Gide Workshop in Ljubljana 2010, hosted by SUPSI (University of Applied Sciences and Arts of Southern Switzerland), the Laboratory of Visual Culture - together with the Interior Architecture and Visual Communication Bachelor Degree Courses - started the project for the new concept and design of the annual GIDE book. The project is part of an established tradition and useful collaboration among different school disciplines. Within the Laboratory of Visual Culture, professors, researchers and designers focused on the aims of the project and concept of the book. During the atelier of Visual Communication, students developed possible solutions to outline the GIDE Identity. The Laboratory of Visual Culture, on the basis of the atelier results, designed the new book concept.

Supervised by

Nansi Van Geetsom
International coordinator, Interior & Design Department,
Thomas More University College of Mechelen, BELGIUM
GIDE Feed the planet was initiated during an international workshop week hosted by the Interior & Design Department at Thomas More University College in February 2014.
During the academic year 2014/15 GIDE institutions worked for one semester inspired by the Thomas More workshop week and developed diverse project responses to Feed the Planet. The student results were exhibited in October 2015 in Milan during the World Expo.
Professors, tutors, researchers and students investigated a common global theme, sharing approaches, contexts, visions, cultures and design skills. The exciting design outcomes prove that interdisciplinary and intercultural collaborations enhance innovative scenarios for contemporary social and environmental challenges.

DESIGN
FEEDS
THE
PLANET
GIDE 2015

DUNDEE LEEDS LJUBLJANA LUGANO MAGDEBURG MECHELEN MILAN WUXI

GROUP FOR INTERNATIONAL DESIGN EDUCATION

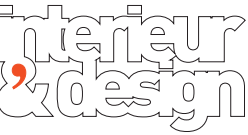
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GIDE

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POLITECNICO DI MILANO



SCUOLA DEL DESIGN



江南大学设计学院
School of Design
Jiangnan University

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INTRODUCTION

NANSI VAN GEETSOM

International coordinator, Thomas More University College

STARTING WITH URBAN LEFTOVERS

“Feeding the planet, energy for life” was the theme of the 34th universal expo, hosted by the city of Milan in 2015. In the light of new global scenarios to strive for healthy, safe and sufficient food for all, the participating countries focused on new technologies and creativity, cultures, and traditions related to food.

What could be the role of designers when it comes to healthy, safe and sufficient food? How can designers respond to all kinds of food challenges?

GIDE - Group for International Design Education – annually brings together students, academics, researchers and stakeholders in order to investigate contemporary social-cultural design problems. From February 2014 till October 2015 students and educators from eight different countries worked on (local) food-related design concepts referring to the theme “Feed the planet”.

Each year the consortium commences with an international workshop week at one of the partner institutions. The kick-off “event”, combining theoretical input with a 3-day workshop for students, offers the opportunity to explore a new theme. From the 24th till 28th of February 2014, 200 students and 40 teachers participated to the international week at Thomas More University College in Mechelen. Architect and author of ‘Hungry City’, Carolyn Steel, was guest lecturer and invited the participants to look at food as a catalyst for contemporary urban development. Although large-scale food production demands a lot of space, many cities have unused or abandoned spaces which offer the opportunity for new city dynamics by turning ‘urban leftovers’ into healthy food production areas. Combined with gathering spaces, they can enhance creating social cohesion and capacity building by stimulating sustainable food production and consumption. Ten ‘urban leftover’ locations were selected in the city of Mechelen, all lacking social cohesion or characterized by their abandoned nature. The workshop organizers invited the student teams to apply their design skills to reshape these abandoned places into spaces for the local communities to get together, using ‘food’ as a means to support and accomplish this.



picture _ Nele Van Herck

FEEDING THE PLANET IN A LOCAL CONTEXT

All GIDE consortium members share the same goal: collaborating on multidisciplinary and intercultural design projects within a common pressing social-cultural theme to raise students' awareness of their professional and social networks and context. After the kick-off event, academics and design teachers from each partner institution developed design briefs around the selected theme, applied to their local context. Hence the different design approaches of each school and nation. Cultures and solutions can be compared and discussed afterwards, given the rich variety of design answers students produce.

In October 2015, during the Expo in Milan and the GIDE-event, Politecnico di Milano, School of Design, organized the exhibition about the Feed the Planet projects in Design Center Ex-Ansaldo. The design proposals of the GIDE partner schools from Dundee (UK), Leeds (UK), Ljubljana (Slovenia), Lugano (Switzerland), Magdeburg (Germany), Mechelen (Belgium), Milan (Italy) and Wuxi (China) for the theme "Feed the planet" each demonstrated a thorough design research in different disciplinary cultures. The creative and relevant answers to various local and global food challenges show interesting opportunities and chances for new scenarios of contemporary living, socializing, learning, caring and supporting.

From intelligent water consumption systems in bathrooms to intelligent food storage systems.

From practical modular cooking facilities for refugee camps to contemporary open air community kitchens where food production and consumption is used to stimulate the gathering of people.

From inspiring mobile learning environments teaching about healthy and local food to teaching facilities under the supervision of university caterers.

A multitude of bigger and smaller innovative design projects show that future professional designers are ready to use their design skills to respond to contemporary challenges. The optimistic designer is aware of the strength of communities, shared values and new types of entrepreneurship and collaboration. He is conscious of the potential power of design to promote a sustainable future.

PROJECTS

DUNDEE << LEEDS << LIUBLJANA << LUGANO << MAGDEBURG << MECHELEN << MILAN << WUXI

DJCAD
DUNCAN OF JORDANSTONE COLLEGE OF ART & DESIGN
UNIVERSITY OF DUNDEE
DUNDEE – SCOTLAND

Irene Latta

Changing Habits of Everday Food[C.H.E.F.]

C.H.E.F is an interactive dining experience allowing students' to be more involved in the cooking process within their learning environments. Students' bring leftover foods from their home and 'challenge the chefs' to produce a new meal. The interior and food concept reappropriates UK TV food-challenge programmes popular in the 90's. By bringing a 'gamification' theme into my design to reintroduce fun and game-play and encourage students' to rethink food waste reduction. Students' would then be more engaged and take their new culinary knowledge home and use it to bring variety to their eating habits. The aesthetic of the interior also borrows from the game industry by utilising the 3d pixel forms throughout the space.



Claire Flannagan

PLAY-tes

Young people find healthy foods unappealing and do not associate these with excitement. This perception needs to be changed in order to stop rising obesity rates. "PLAY-te's is a combination of the word "Play" and "Plates" and describes a creative environment designed to change art students' eating attitudes. The redesigned canteen is an energetic communal space that aims to remind people that eating should not be a chore but a pleasurable experience. By encouraging food as a sensory experience, rather than 'fuel' whilst curved forms on plates edges and orthogonal lines of the plans geometry are broken up to create overlapping shadows, similar to demarcation lines and overlays of a sports hall floor suggesting movement and activity. Research into playscapes influenced my design thinking making it more of an indoor landscape to explore food through active socialising rather passive serving and sitting.



Magdalena Borzecka Bell

HEALTHY FOOD INVASION

'Healthy Food Invasion' is a mobile catering experience for local high schools. The food offered includes fruits and vegetables in both liquid and solid forms: juices, smoothies and soups; a liquid-lunch to replenish the body of much needed nutrients. Psychologically, solid food can appear more substantial, filling and pleasurable so students would be less likely to reach for snacks and research indicates that snacking in the UK is part of an obesity epidemic. The design concept is inspired by the work of London design group 'Inflate', the public artist 'Maurice Agis' and Metabolist architecture of the 1960's. The concept offers a rapid set up which serves as a sitting area with a low footprint set onto concrete school play playground. The inflated nature of the structure evokes a positive atmosphere of outdoor festivals. It also functions as a place of escape and relaxation from daily routines associated with UK high school regimes; a sector whose food funding has been cut over the decades and acknowledged as the educational battleground and drive for change.



Rebecca Stephen

FABLE FED

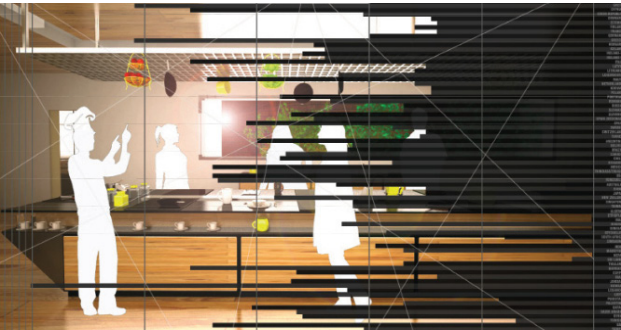
'Fable Fed' describes a user engagement process of family dining around a modest dining table to explore the value and positive impact on young peoples health. Young people's health and wellbeing is of huge concern in the UK. Obesity levels are rising, whilst emotional and mental health related issues in young people is increasing. Research suggests that encouraging tight familial bonds at home and especially at family mealtimes might reduce some of these issues. 'Fable fed' is based around dining workshops over consecutive weekends to explore the benefits of eating together. Service design methods used conversation starter cards with open questions to aid communication between the group. Children (and parents) would use their imagination when replying. After finishing their meals [and workshop], families would then document memorable parts of their conversation by drawing. These would be transformed into vinyl transfers by the volunteers running the workshop and attached to the table (and chair set) that the family dined at. This process is repeated at each workshop to create a visual trail of personalised drawings across the furniture. By the end of the workshops, families will have a set of personalised dining furniture that will offer future incentives to dine at it together.



Lotti Gostic

You Have a Choice: Better Diets for a Better Life

The design concept is inspired by contemporary research into food behaviours and young people. In particular, UK chef Jamie Oliver's Food Revolution, IDEO's 'Cafeteria Designed for Me' and SHIFT's - (formerly 'We Are What We Do') and the Box Chicken's pilot that targeted youth and education groups in London. By informing young people to develop better diets without forcing them with facts but rather by igniting their curiosity. Wall elements play a central role in heightening visual curiosity of other healthy food experiences taking place in the Dundee space. It's designed in to use positive peer pressure and lay bare the unhealthy options alongside 'new' healthy and active food preparation experiences. The angular aesthetic of this adaptive reuse scheme use the corners and geometry of the plan as a form generator.



Martha Andrews

JIBE Rotatable Kitchens for a Balanced Diet

JIBE operates a money-less kitchen and token system ensuring healthy options are available to all students in an art school site. "JIBE" is a sailing term describing a change of course or direction in accordance with the transience of the wind and offers a metaphor in the form of sails, nautical stripes and rigging within the interior scheme. Sailing vessels adapt to different weather conditions and this is reflected in the shifting economic relay of markets. Influenced by the compact galley kitchens of boats, five small kitchenettes structures provide temporary units for local catering businesses. Pattern motifs use navy blue & white stripes of traditional sailor's uniforms, market awnings and the butchers aprons to add contrast to the units. JIBE is a series of revolving small market kitchens open to local food entrepreneurs in Dundee. This flexible space brings students' into direct contact with local food enthusiasts to sell their products on a rotational, short-term basis. It does not enforce low fat, or low calorie, "healthy-only" foods but targets a balanced diet and choice whilst recognising a way of encouraging NHS 5-a-day healthy ingredients, however, healthy foods are three-times as expensive of cheap alternatives. Campaigns already exist to encourage healthy eating but most are not sustainable or lasting.



KITCHENETTES: SMALL KITCHEN PREPARATION AREAS WITH BASIC EQUIPMENT





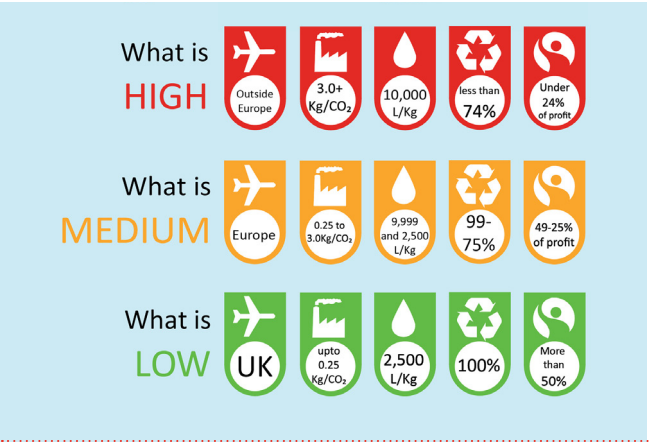
LEEDS
COLLEGE
OF ART - UK



Chris Filby

GO GREEN
ETHICAL FOOD INDICATORS

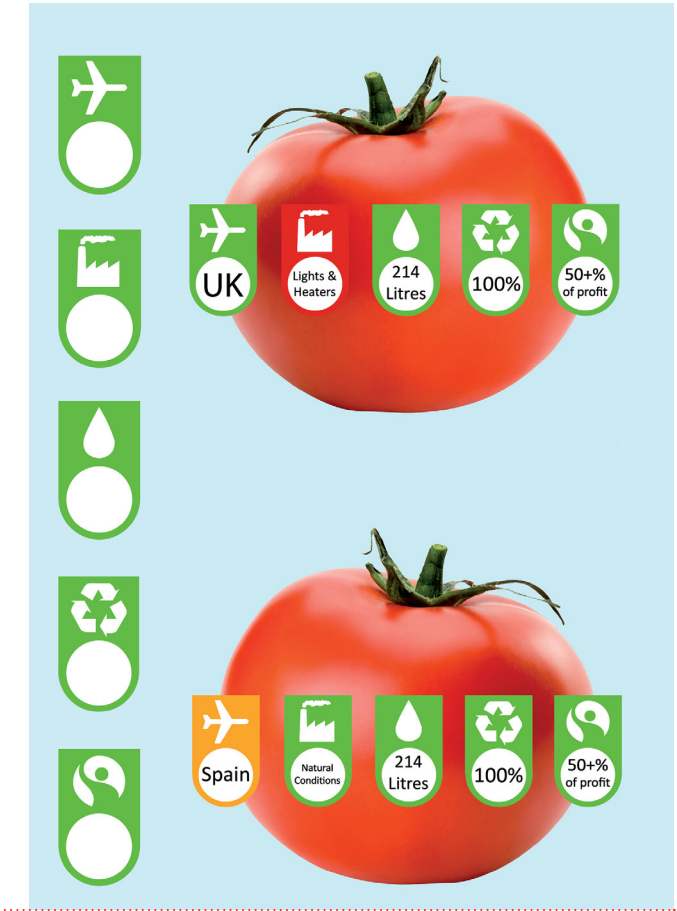
Highlighting the ecological and social consequences of food production



Amelia Grace Eve

MAKING SOUP

This playful and quirky film concentrates on the issue of food waste. The general intention of the film is to bring awareness to the possibilities of what can be done with food that we think is unusable. The food used to make the animation was donated from a vegetable shop, food that was technically too old to sell but still edible. The animation illustrates to people in a fun and inventive way how easily food can be used. I wanted the film to be intriguing and attractive to watch but not to reveal the meaning until the end so that people would have the issue of food waste left in their minds.



Tom Bowes

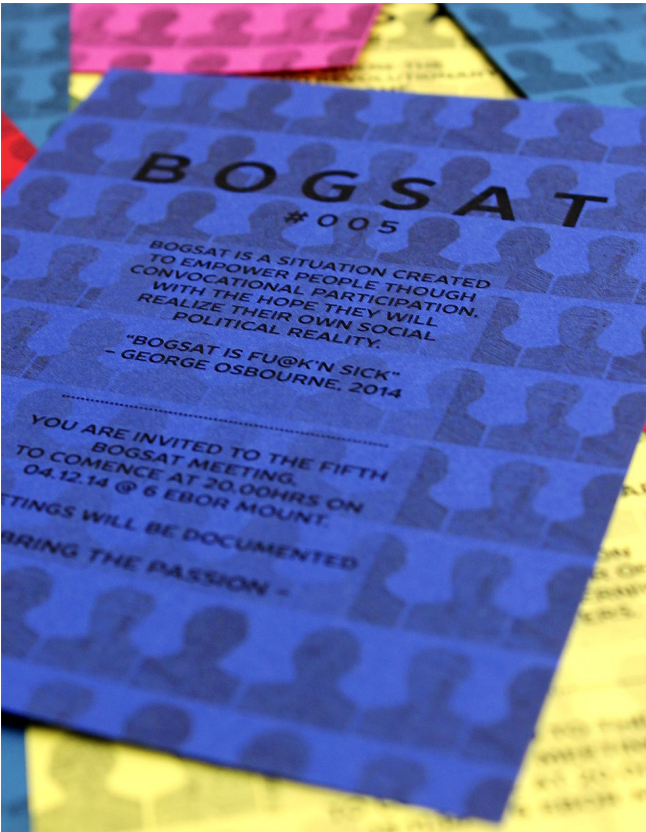
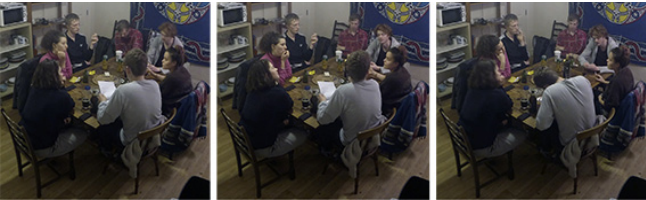
BOGSAT

BOGSAT (Bunch Of Guys/Girls Sat Around Talking) is a situation created to empower people through convosational participation, with the hope they will realise their own social political reality.

Using people as a mode and material to engage the idea of convosation as a liminal space. BOGSAT facilitates free open political discussion, aiming to integrate such convocation into the everyday. Investing in the machine, that generates one's own life into a revolutionary process.

Don't sit back. Everyone has a voice, and everyone should use it!

www.twitter.com/bogsatuk



Megan Ashley

THE TRAVELLERS WAY

Since I was six, travelling with horses and caravans has been embedded into my life.

Pastimes of knitting dolls and weaving fabrics with my mother would only enhance the hot summer days in those fields.

My work explores the conflicting memories that arise from travelling, a mixture of perceptions, which in turn create the essence of my practice. The viewer can produce connections, deciphering their own narratives and as a form of communication.





David Kokot

Assoc. Prof. Jasna Hrovatin, PhD, Assist. Prof. Mojca Perše, Senior Lecture Špela Kryžanowski

FEED THE PLANET

This year, the second and third year Interior Design students created at three studios within the scope of the GIDE: FEED THE PLANET topic. They tackled the way to ensure food self-supply in urban and suburban environment and how to ensure sufficient oxygen amount.

At Studio III students created a co-natural village in the suburbs of Ljubljana. The main idea was a village, where you can rent a temporary residence with a garden and produce your own food according to the permculture principle. The co-natural village that is located by the river also had shops that sell locally produced food and natural products, a restaurant that offers organic food, utilities for picnics, recreation etc.

Within the scope of the Feng shui studio students focused on how to feed the planet with oxygen in the urban environment. Students had to choose a degraded urban site where they envisaged a public programme in combination with trees or other urban greenery.

Within the scope of the Studio II studio students connected the interior with the exterior. They selected a flat in a block of flats or house, where they processed the kitchen and dining area in connection with the balcony, terrace and garden. The local food processing and preparation process also included children, to whom the equipment and space were adapted.

Nataša Travnikar, Ana Marija Šparovec, Ana Pišot, Ivana Rajko, Manca Zorec

LET'S BE GREEN

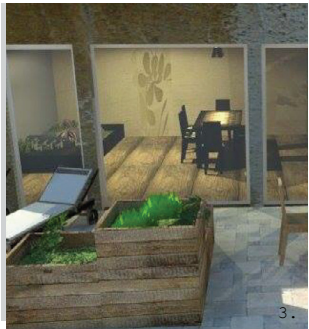
1. We wanted to create a sustainable village, in which people would be happy and be able to learn and educate in the field of farming, gardening and healthy eating. We also take care of guests who are not permanent and do not have a residence, they can visit our restaurant, be part of various educational lectures organised in a small congress centre, go to the shops or just take a walk through the village Betula.

2. The main focus was to make a centre with many functions for everybody. It is a place that also connects people to socialize and enjoy time together. The centre is connected with nature. The main reason is that the architecture is adjusted to the scenery.

3. Special kitchen hides all its supernatural features behind the partition full of vegetation. Containing all those special powers, it can encourage all family members to prepare a correct and healthy food, and what's the best, cooking in there it can be cheerful and relaxing, because of its dynamic design. We wanted to awake the big importance of healthy lifestyles and on the same line expressing the beauty of it. Nowadays we are slowly forgetting about the greenery that is why this unusual and unknown design, especially in interior, is even more interesting and important for our population! Let's be healthy and active! Let's be green!



Projects - Ljubljana



Valentina Felda, Klavdija Hlebš, Tihana Hajdinjak, Mateja Rogelj, Davorin Bokalić

BETTER FUTURE

1. In today's society, globally connected yet full of individualism, individuals become only silent observers of events around them. But also today each of us has the opportunity to contribute his voice and so build a better future. We live in a time of crisis, both in the material realm as the spiritual; man is more than ever alienated from nature, others and even ourselves. That is why we are aware of the need for an integral change. It is not enough that we feed people literally only with food, but also with the knowledge and values.

2. The main idea was to connect the child with ecology, plants growing in-side home, reusing materials and recycling.

3. The outdoor project where I merge a social group of disable people with urban greenery. There is a sport hall with easy access for disable people for a daily recreation.



David Kokot, Michael Piapan, Janez Rožmanec, Nika Kobav, Anja Črnič

LIVE HEALTHY

1. GreenSwamp is a minimalistic designed resort. Visitors can take a ride in canoe, enjoy the fishing or just relax in beautiful natural environment. Buildings are made of natural materials such as wood, stone, marble. The housing unit is designed for students who want to be self-handling food.

2. With all the ideas we take into account children in the kitchen. Kids know how to be real masters in no order and creativity in the kitchen. We designed a kitchen to be as much as possible accessible to children and does not interfere with parents.

3. Inspiration for the gallery comes from volcanoes, the birthplace of life. As history teaches us, volcanoes helped shape the destiny of civilizations with their endless energy. The new temples are nothing but already cracked future ruins, materials for the next layer. One day grass will grow over the city.



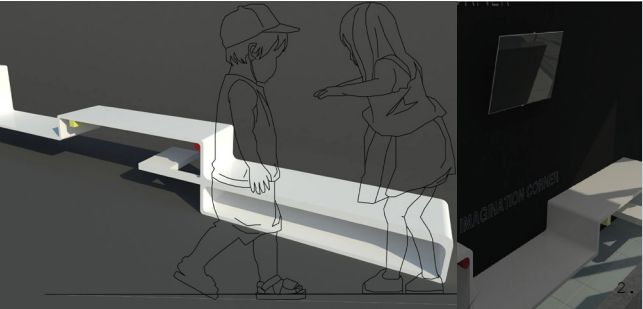
Matic Čakš, Davorin Pavlovčič, Lea Dolenšek, Nicole Jerić

LIVE HEALTHY

1. The complex is designed for people who love to live healthy, grow their own food and relax in the nature. Also a major joint facility with a restaurant and store, where is the possibility of social activities, food preparation or just relaxation.

2. Eco-kitchen in connection with the child. Inspiration was based on the game of words, which leads the child through the world of cooking and preparing. An innovative piece of furniture is varies in different levels and represents table, chair and bench in one piece.

3. Marketplace, covered by large organic shaped roof pierced with trees on the downgrading area. Market contains five indoor shops, a large area with stalls and main building with a large terrace intended for restaurant.



Patricija Kastelic, Manca Zorec, Pamela Pate, Tjaša Gole

FEED THE SOUND, MIND AND-FAMILY

1. Natural touristic village - concept is based on a group of specific and carefully chosen types of small trees and bushes - Aronia. All this plants have a good impact on people and are planted. Because of their benefits, we also use them for cosmetics. There you can find a shop with natural cosmetics and other products, a spa where guests can relax and use cosmetics and a restaurant with a bar where guests can enjoy food and drinks made of natural products and eight small houses for guests to spend their vacations there.

2. Youth centre is on a land, where currently three downgraded buildings are falling apart. In one part we can find a hostel with its sleeping cabins. Cabins can be placed together so they provide maximum efficiency on as little area as possible. The specialty of the hall are its mobile room dividers.

3. We placed the concept inside the family life where everything starts. Self-sufficiency in food and teaching children about healthy lifestyle through vegetable cultivation is a starting point for further development of this kind of mentality.



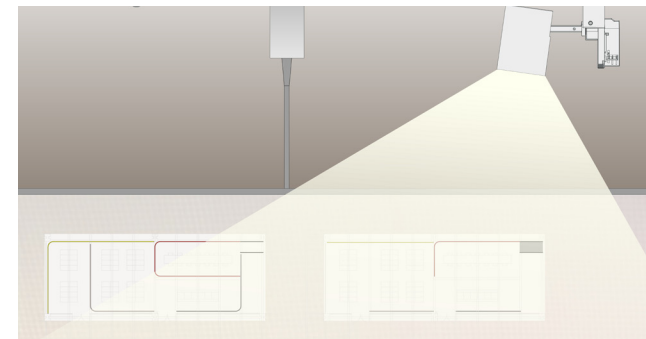
SUPSI
UNIVERSITY OF APPLIED SCIENCE AND ARTS
OF SOUTHERN SWITZERLAND



Sarah Cornacchia

LE QUINTE

The project recalls the theatre backstage.
The inner space is mainly composed of two elements: curtains and stage.
A lightweight fabric in three different shades moves and divides the space.
A raised platform "the stage", where there are seats around a central table.
The lighting is puntual on the furnitures thanks to wall washer lights and projectors with adjustable accent light over each seat.



Projects - Lugano

Alessandro Demaria

MEDIOEVO

The main element of the project is the curtain, which extends along the whole restaurant local, defining the main areas for each different function: the main hall, the kitchen and the literary cafe. The original use of the tracks that hold the curtains, fixed on the beams of the building, allow to have a very good spatial flexibility, according to the needs of the user. The curtain has a second fundamental purpose, to offer to the customers the original festive atmosphere, typical of the place.
Inside: a large stage, reminding the world of the theater, featuring as the largest room of the restaurant. The lighting is realized with LED spotlights, placed inside aluminum tubes, which bind in a harmonious manner with the material of the curtain.



Erika Ferrario

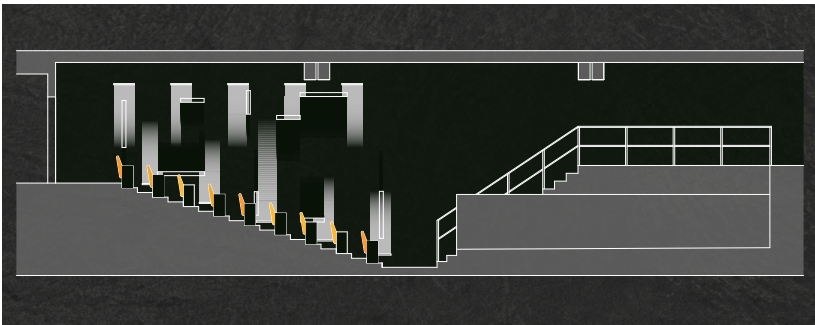
(DIS) ORDINE

The project was born from the desire to renew the theater hall, this was possible covering the seats and making an impact on the wall with lighting.

The armchairs were lined with different fabrics and patterns, in order to make more lively the atmosphere. They were chosen warm colors, orange and brown with their nuances, arranged in alternating vertical rows, so as to delineate a rhythm.

To resume what is proposed for the armchairs, they are applied on the wall of the volumes of different sizes, which generate shadows and light beams.

The end result is a dynamic surface with full, empty, lights and shadows, making the atmosphere warm and vibrant.



Marta Mascheroni

IL RISVEGLIO

The idea comes from the perception of the Teatro Righiera as unhappy place where it is always alive the hope of transformation into a new life.

This idea has been translated inside the project as a transition between two phases. A spatial and atmospheric contrast is distinct through a framed wall that developing defined the hall, the office and literary café.

This wall is treated differently on two fronts: the public area of the corridor and the café has a rough finish with wood fillets and panels while the private area of the office is treated with a white painting.

The choice of lighting aims to underline the contrast between the spaces in according to the simplicity of the structure.



Charlotte Jacot

BLU

This project is about the entrance of a small theatre in the countryside of Milan.

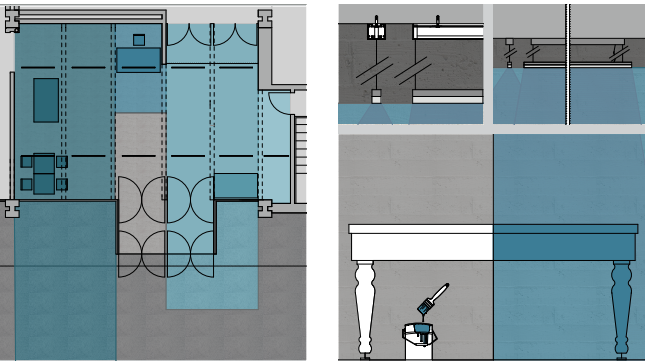
I divide the space in four parts which correspond to different function: ticket office, entrance, wardrobe, café.

The whole room is made with concrete and my project is to paint it in four shades of blue.

The walls and the floor are painted. The colour continues on the square in front of the theatre in order to create a link between inside and outside.

The furniture is the one, which was already on place. Furniture is painted with the shade of blue of the area where it is standing.

The led lights are suspended at the same height of the colour on the wall.



Michele Ferraro

IMPALCATA

The project provides the construction of a bar built with scaffolding inside the square in front of the theatre.

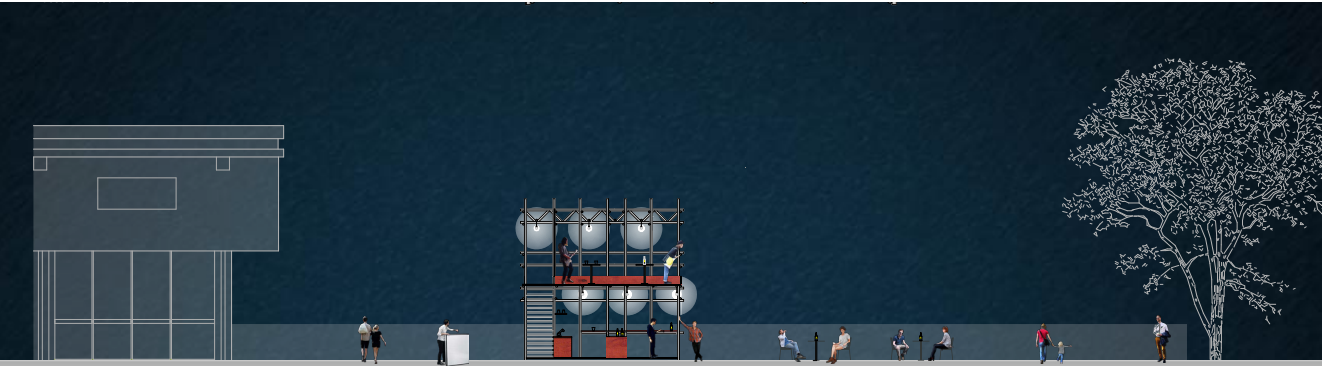
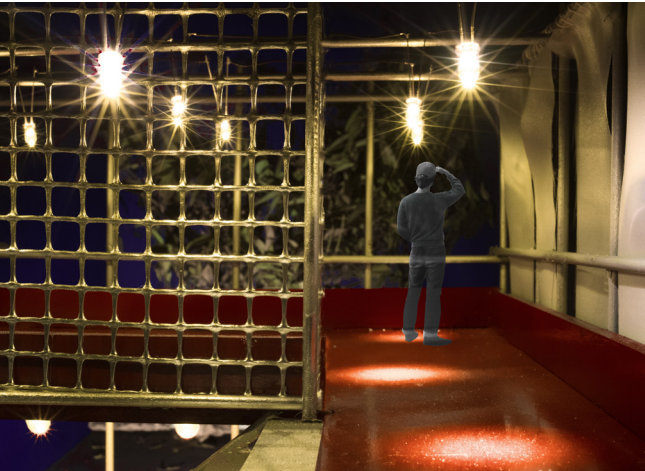
My goal is to give back life to the square.

The scaffolds are an excellent solution, as they allow to have a modular structure and transformable at will.

The structure is square shaped 6m x 6m and is on two floors, the first floor is private and surrounded peripherally by a breakfast bar, while the second floor is public and accessible by a staircase.

I chose the color red as it reminds the red theater curtain.

As it regards the lighting I wanted to place some lights bulb that evoke a country festival.



HOCHSCHULE-MAGDEBURG-STENDAL
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DEPARTMENT OF ENGINEERING AND INDUSTRIAL DESIGN
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Danny Schott | Nadja Rauch | Carla Strasser
Laura Voscort

aquaalta ... singing in the rain.

Nearly one third of our valuable drinking water gets lost in the household while showering. **faktor 11** is a shower system, that makes this loss visible and promotes a conscious relationship to water. The water you save can be used for your health! Fill your drink **drops** with water, wear your "bottles" around your neck like a piece of jewellery and enjoy a shot of fresh water! **vein** is your personal way to find water. The app and the bottle of „vein“ cooperate closely. The bottle collects the data on your drinking behavior and enables you to control it. Using the app you can also find sources of drinking water in public space.



Anika Freitag | Janine Hahnemann | Desirée
Gärtner | Jonathan Popp | Florian Woeste

aquaalta ... walking on water.

qua! How would it be to drink water out of balls? Use your water bullets in small, handy portions and carry them easily in your bag. Your balls are protected by an outer casing with a cooling grid, which is keeping your portable refreshment cool and fresh. **splash** is your remind-me in sports. The shoes record your steps and communicate to you via changing light-structures and color shemes. So you know, how much water you need to drink to be able to continue to give anything! Finally, after doing a lot of sports and after drinking enough water ot of your qua!-balls you will reach the oase. **oase** is a refreshment-haven built for parks. It provides water, light and shadow. tubes spend drinking water and produce refreshing spray. The big palm leaf provides some shadow for sunny days. Relax!

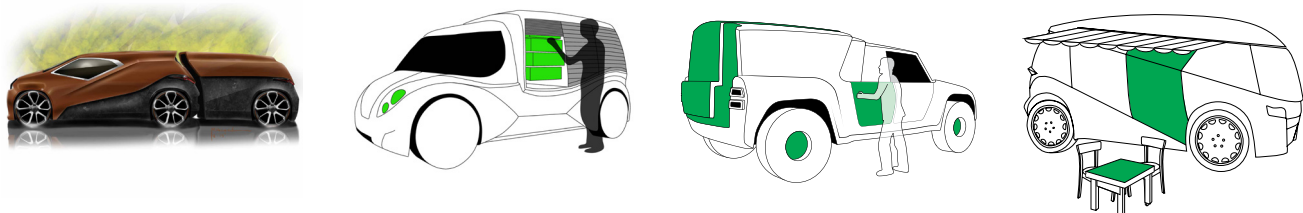


Arne Grabenhorst | Mohamed ElGlaoui ElMezouari
Markus Herrig | Jonas Lauerbach | Rafaela Leitmann

MEALS ON WHEELS

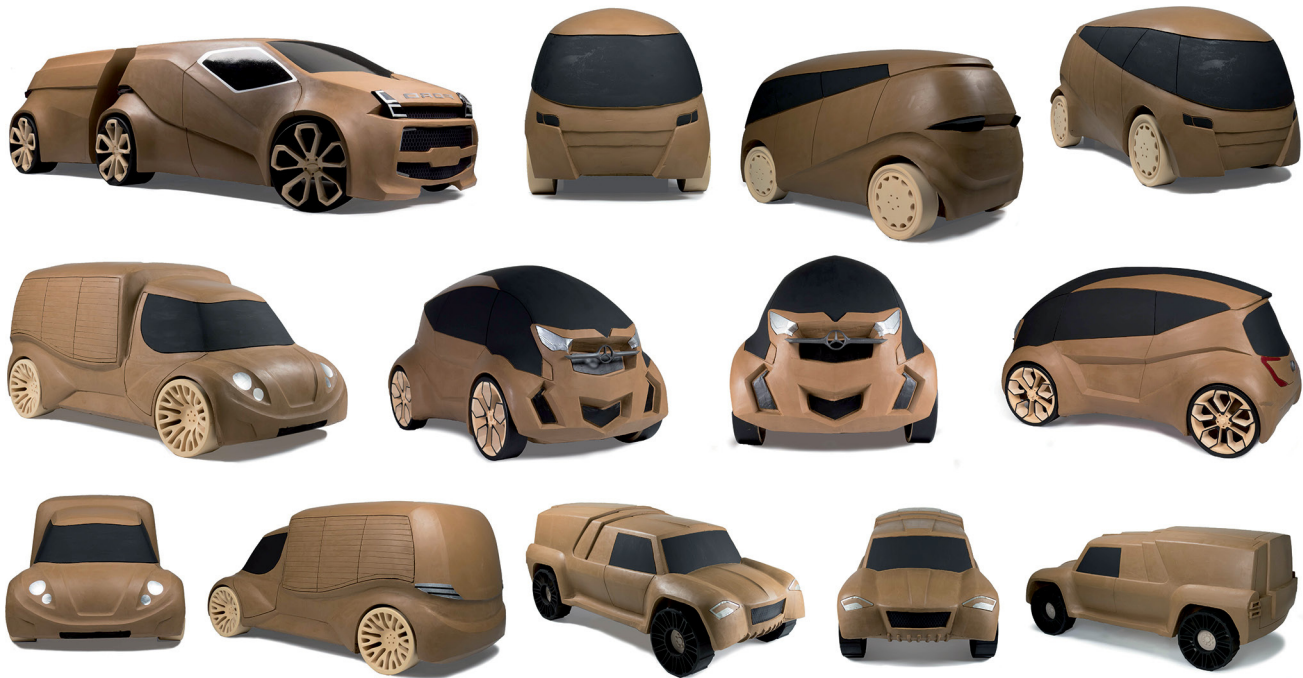
Referring to the central theme „Feeding the Planet“, the clay project of this semester had the title „Meals on Wheels“. The students made concepts of food related cars, reaching from an online supermarket delivery car to an off-road vehicle for food supply in disaster areas. After a stage of research, the students continued to build packages based on the possibilities and limitations of existing automotive technology. The next step was sketching the cars and finding formal concepts.

After that the main stage of the project, modelling the cars in clay, started. As a result you can see five different cars with different purposes and formal language, although having food as an anchor point in common.



Arne Grabenhorst | Mohamed ElGlaoui ElMezouari
Markus Herrig | Jonas Lauerbach | Rafaela Leitmann

MEALS ON WHEELS/CLAY MODELS



Martin Schmidt

Bokashi Objects

Bokashi is a compost bucket system developed by Prof. Teruo Higa, a professor of Horticulture in Japan. Its advantage over a simple bucket: The system has virtually no odors so Bokashi can also be used indoors, such as in the kitchen. With its variable outer shell the Bokashi Objects can be easily adapted to different lifestyles and interiors.

The highlight: its appearance may change, thus providing a visual feedback about the status of the fermentation process.

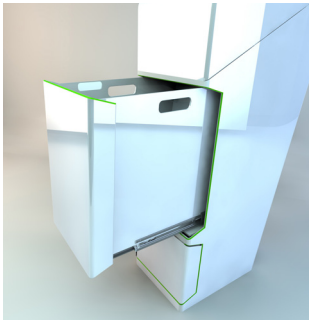
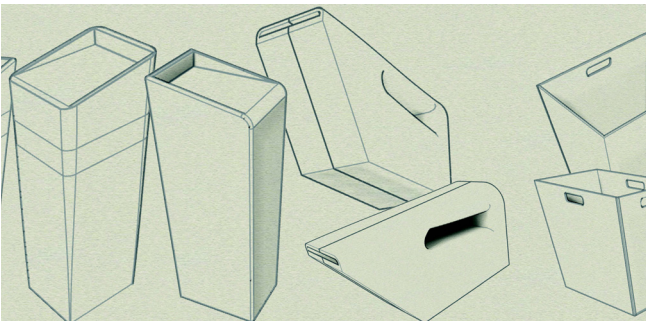


Projects - Magdeburg

Nils Suhr | Nicolai Rauser

Bo_Kitchen

Bokashi is a compost bucket system from Japan. Its advantage over a simple bucket: The system has virtually no odors so Bokashi can also be used indoors, such as in the kitchen. Bo_Kitchen significantly facilitates the use as the composting material can be easily crushed by an integrated cutting board. The cutting board is part of a multifunctional element that makes it easier to compacting the compost. The construction of Bo_Kitchen prevents leakage of leachate, an inherent problem of standard Bokashis. The water collected can be easily used for watering plants as the reservoir is shaped for this purpose. The components of Bo_Kitchen can easily be disassembled for cleaning.





THOMAS MORE UNIVERSITY COLLEGE
MECHELEN - BELGIUM

Céline De Backer | Loraine Loos
Nathalie Sels | Kenzo Van Laeken

TRASH TO TREASURE

For the concept of 'Feed The Planet' we brainstormed about things we can do better on earth to stop the waste of products which don't need to be thrown away. 300 ton is the amount of food we throw away every year, that's a massive number and that's why we wanted to work with the theme of wasting ugly food. It tastes the same, the only thing is that it looks different. We wanted to create a place where children can learn about cooking with these vegetables and fruits because they will learn more by creating something instead of by being taught the traditional way. When the children enter the container they will get introduced to the concept on the information wall, where they later can choose between five recipes to make. When they choose their recipe, they can search their vegetables in the apple crates across the information wall. When they are done preparing their recipe, they can sit down and enjoy it. Which will show them: it's about the taste not about the look!



Projects - Mechelen

Dick Peeters | Kirsten van Raak
Joost de Man | Evi Bakermans'

UGLY FOOD

Every year we waste 1.3 billion tons of food worldwide. That's a third of the total production. These are vegetables, fruits and potatoes that deviate from the norm: they are too big, too small or have a weird form.

For the Gide project we have chosen 'ugly food' as our concept and we chose to design a lunchroom. At the lunchroom you can enjoy delicious sandwiches and vegetarian lunch dishes made with ugly food products. Here you can also buy the ugly products at the specially designed wall.

The furniture for the interior was bought in vintage and second-hand shops.



Maxine Ritzen | Moene van Werven
Nina Chermin | Gaby Killaars

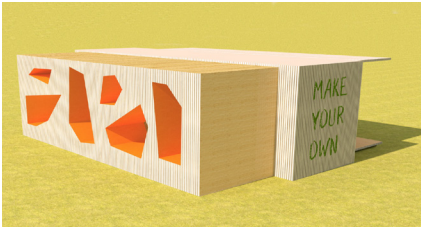
MAKE YOUR OWN

In this mobile container we make children more aware of where our food comes from. We think children get more disconnected from nature, because of new technologies. So we made an education center where they can learn and make their own food in a fun and happy environment.

The children will see, create and taste everything about fruits and vegetables. The container has niches where children can watch videos with information. Small workshops will take place in the table area and cooking with vegetables will happen in the kitchen.

The container is extended over the length. In the niches the tables and poufs will be salvaged, so the container becomes transportable.

Let's MAKE YOUR OWN



Lore Drijkoningen | Caroline Van der Kelen
Evelina Delekaite | Helena Nsumbu

MAKE YOUR OWN

Under the Dome is a social platform where the people of Mechelen can meet new people, communities and cultures. It's a big wooden construction with little sheds. Each shed has its own function: a kitchen and bar, a sitting area, a library, a bathroom area and a storage space.

The kitchen and bar will be used for cooking classes and other workshops. People have the opportunity to have a drink or a snack that's made by volunteers and allotment holders with fresh vegetables and greens from the garden. The library shed is just a normal library with some books about gardening and greens. But the idea is that allotment holders leave their spare vegetables, greens and seeds in the library too. So these can be used for the cooking workshops and the bar. The people of Mechelen, other allotment holders and volunteers can also buy the leftovers for a small price.

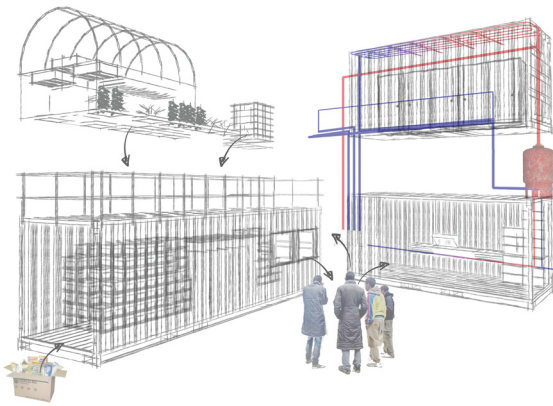
This is a 'living' construction: it evolves, adapts and grows depending on the community. There is a possibility to always add more sheds with services that are needed. Also, this construction can be adapted to other allotments and community gardens.



Jonah De Bruyn | Céline Gorrens
Tessa Briers | Kenny Braeckmans
Dries Bosmans | Nicky Martens

CALAIS

Our design is based on 3 units using 'waste' materials that are present on the site such as containers, old oil drums and plastic foil. In the oil drums will be cooked with pallets, a sustainable source of energy. In this system we heat up the water. Also, there is a system of pipes incorporated on top of the third container for heating up water by the sun. This heated water is collected in the boiler in the showerunit. Our concept is: "something for something." if they cook, they get hot water.



Carmen Wright | Melissa Cammers
Melissa Van Dievel | Anne-leen Vanbrusselen

WITH LOVE GREENHOUSE

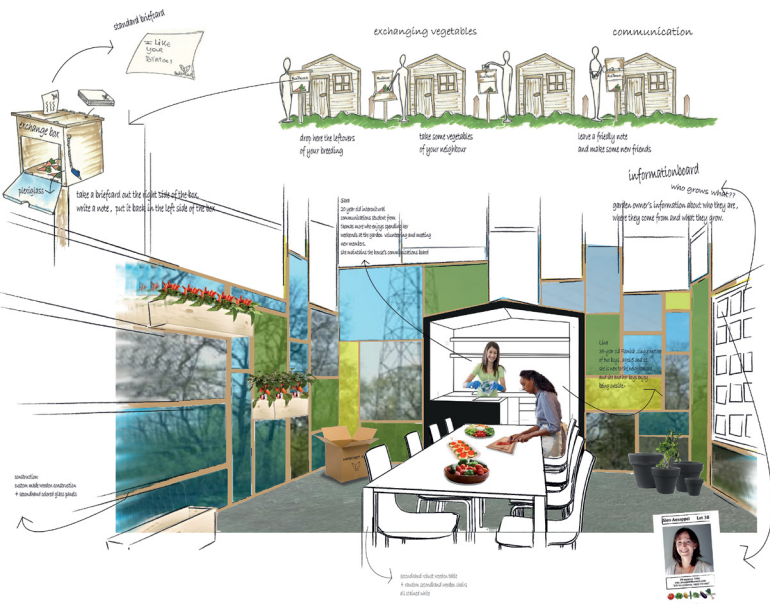
Growing food is therapeutic and brings people together. This is what we want to accomplish with our community greenhouse, which we've called the With Love House.

To encourage people to get to know each other and learn from different cultures, we offer a workshop toolkit. Everyone interested in sharing their knowledge on food and gardening can organize a workshop. The participants are the owners of an allotment, but residents of the neighbourhood are also invited because we want to create a space where everyone is welcome and willing to teach and learn something new from one another. The workshops will be announced on a sign near the street entrance and also in the greenhouse itself.

The use of natural materials and glass maintains a connection to nature and the garden. For the greenhouse itself we used a wooden frame and recycled glass. The entrance, kitchen, and storage areas are made of a prefabricated shed that has been painted black to create a contrast with the greenhouse.

To facilitate communication, there are two pin boards, one with information on the workshops and another with information about who grows what. The who-grows-what-board gives a sneak peak of all the allotment owners. It contains profiles with the allotment owner's photo, name, date of birth, quote, and their allotment number, so allotment owners can easily get in contact with each other. It also gives an

idea of who grows which vegetables by using small vegetable sticker velcroed onto the profiles. Lastly, on the allotments there is a leftover box. This gives allotment owners the opportunity to give away their excess vegetables and make someone else happy. The box can also be used as a mailbox, where people can leave each other notes.



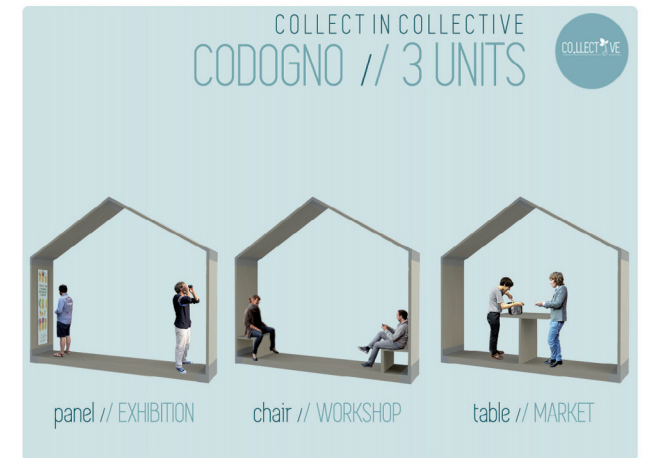


Stefano Pelati, Sabrina Pippa,
Marta Redigolo, Maria Tollot

CO.LLECT.IVE

Description of the project (font courier new regular 6,5 pt)

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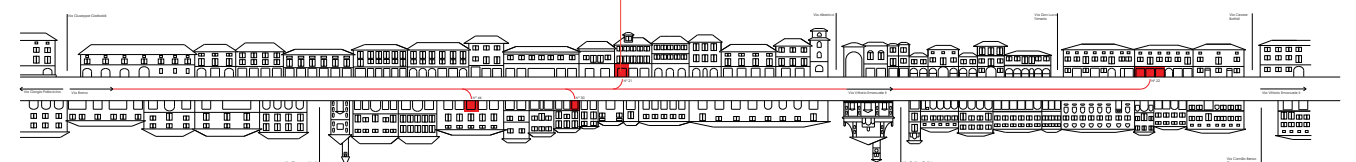
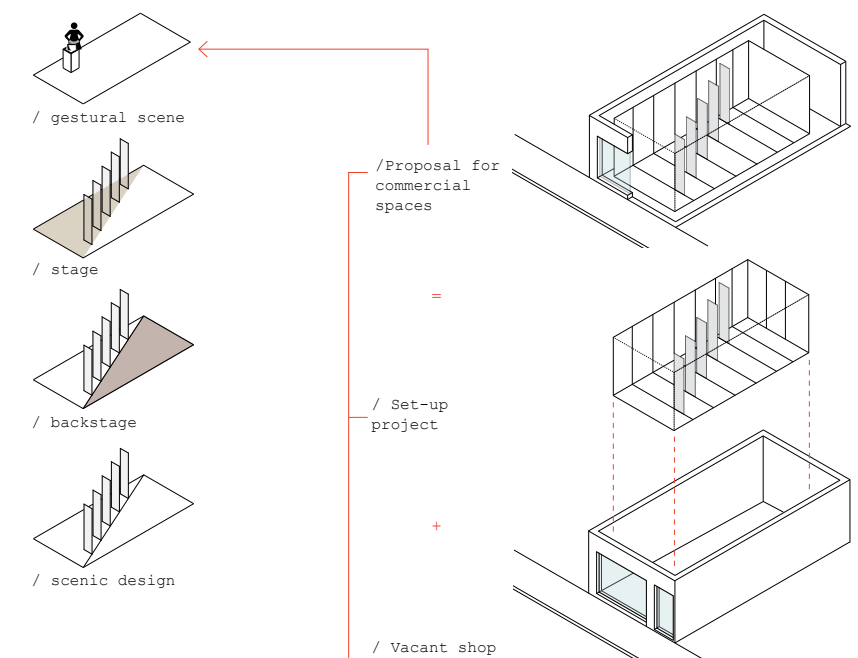
Projects - Milan



Ilaria Lambri, Federica Lamera,
Elena Martucci, Alessandra Negrini

GUEST

The project is a kind of set for pop up store, proposing a new concept of sale in which is not enhanced the product itself, but the primary gesture related to it. The structure is composed by a modular box reusing the system of scaffolding, so that every assembling phase is completely dry. The gesture is emphasized by internal elements of the structure, that is divided by staggered panels acting as theatrical wings along the diagonal of the space and creating an optical cone. On one hand there will be the stage - where the gesture is made - while all the functions of the store are hidden behind the panels.

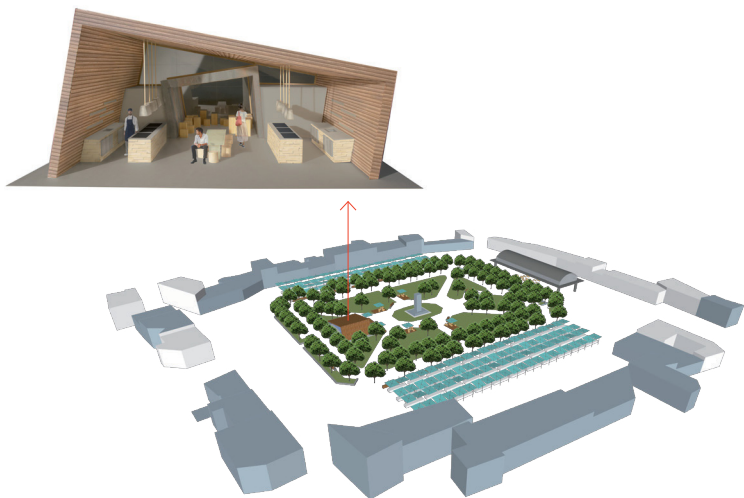


Monica Bacelin, Andrea Giacobazzi,
Stefano Lamenta, Silvia Mazzoleni

ROOT

The name “root” comes from two reasons: the historical market of the town of Codogno is one of the most important of the city; the city centre shape, because of the crops of the garden composition, recalls the structure of the land.

The main concept is conviviality: the market (re-set with a new structure, composition and logistic system), a brand-new space - an hybrid between a community kitchen for events and a boutique selling local products - provided with a large table and benches between the green areas cultivated with different type of wheat.



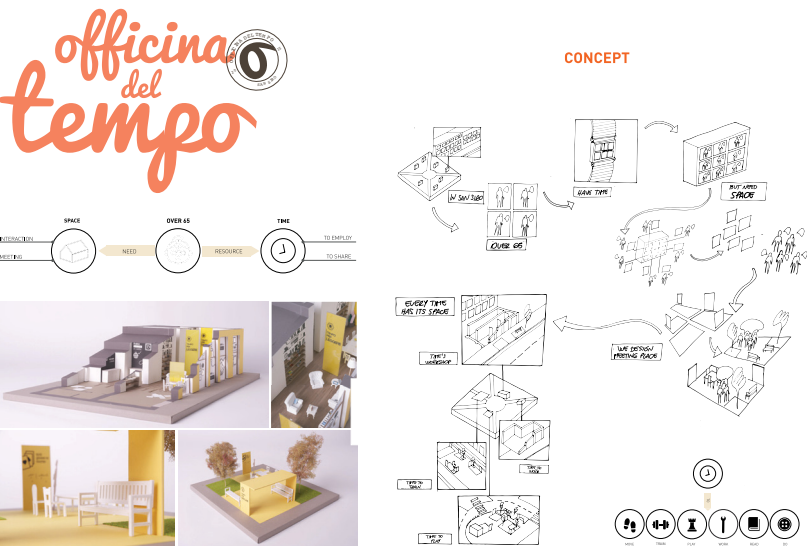
Luca Natali, Barbara Raja, Giulia Zerbini

OFFICINA DEL TEMPO
(Time’s Workshop)

Officina del Tempo is a service designed for the Over 65 people of San Siro, Milan to employ their free time.

It is composed of four spaces where they can do several activities, named as different times. The aim of the project is creating meeting places to make them interact with each other and with the district and share their knowledges with younger people.

The sites are: Officina del Tempo (Time’s Workshop) the main quartier, Time to Work, Time to Train and Time to Play.



Yiyi Ren, Francesco Rossetti,
Vanessa Shravati, Fabrizio Scribano

DOMESTIC OUTDOOR

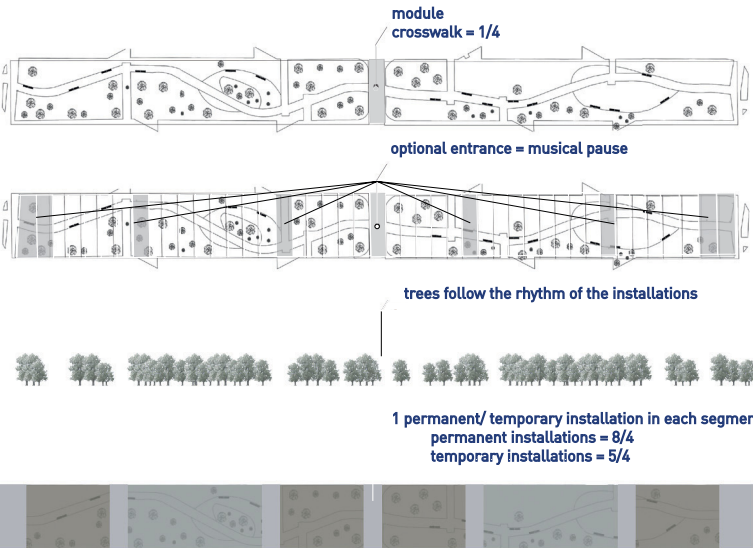
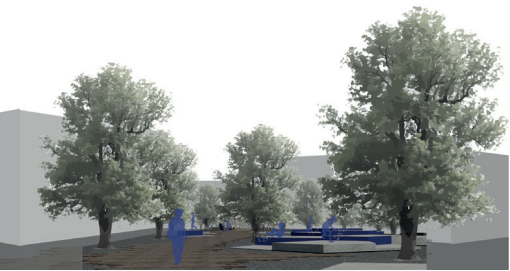
The limited spaces in San Siro’s houses make the inhabitants want to enlarge their own living space. Domestic Outdoor is the answer to this will. It is a project which provides specific sets, allowing people to do the most common house chores, such as the ironing and the washing, in the courtyard. Round City Hostel allows the district to host visitors inside a new concept of hospitality, a structure which is a hybrid between a hotel and a hostel. The guests stay in rotating sets which tell them about the city.



Ilaria Antolini, Giulia Barcella,
Valeria Boffo, Luca Bonfarnuzzo

SYMPHONIAM PARK

The whole project is based on a metaphor between architecture and music. Sounds are played by people with simple and everyday gestures, such as walking, sitting, opening the arms. The main goal of the project is the socialization in the district of San Siro in order to create a network through a common worldwide language: music. The user interacts with the installations through his movements, creating individual sounds or complex melodies whenever people group together.

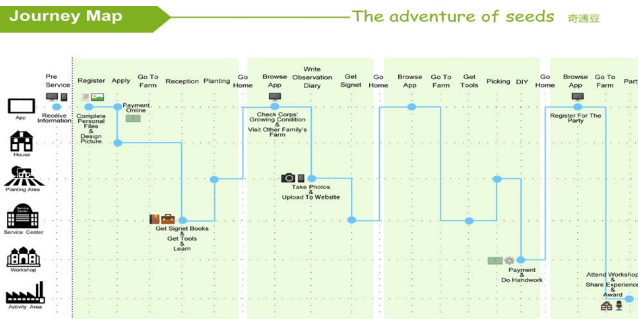


Jiangnan University
Wuxi - China

Taoran JI, Huhen Jiang, Ye Zhang

Seeds of Adventure

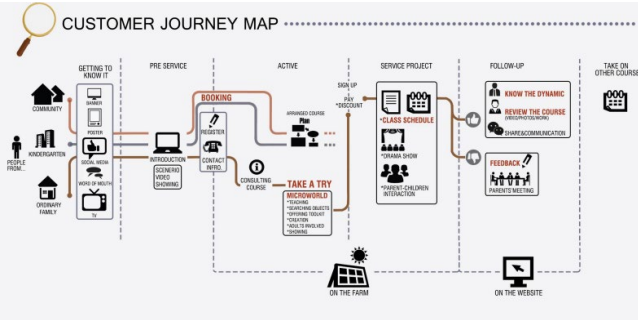
Our purpose is increasing the participation of parents by appealing to children’s interests. By planting and harvesting, the user can experience the farm’s nature environment and record the growth process. Through the process of seed growth, we want to improve the user’s participation in various stages and the quality of agricultural elements experience. As a result, we can keep the user’s sustainable interests, increase the user’s viscosity and string up the farm’s scattered resources.



Jia Miao,Xiaonan Yang, Jolanda Timmer

Nature Republic

Nature republic is a teaching school which aim is to develop the kids’ five senses.It works like a kind of cram school.Cram schools are specialized schools where many parents send their kids to, mainly for improving their grades and developing hobbies.It’s very popular in Asian countries especially in China. We design our service based on the weakness of the current cram schools and the given situation of Kunshan Vanke Farm.Our service is unique in two parts.One is the courses.We offer four courses and their names are the creative world,the voiced world,the scientific world and the lohas world. Each course has its focus,for example,the creative world is mainly aimed to develop the ability of hands. All the courses have a strong connection to the farm.We want kids to learn from nature.The other part is the subsequence of the course.



Greenyland

Greenland is a service design for Vanke Square, an open-air shopping mall in Suzhou. For the target consumers and the whole society, Greenland provides convenient and a more high quality planting area and a healthy environment for the urban children. It consists of many one-square-meter farms. What's more, it promotes healthy, natural and sustainable life style to new generations and adults in the city and provides a facilitating platform and communication platform among people. Through 'U+ Farmers' Market, children with parents can get a sense of achievement and happiness by selling their organic food to residents nearby. For Vanke Midtown, the Greenland project increases the user viscosity and visit frequency of many existing users. 'U+ Farmers' Market also attracts farmers from other areas and potential consumers to come to Vanke Midtown.

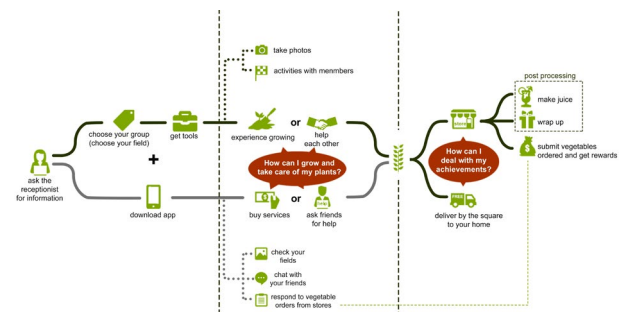
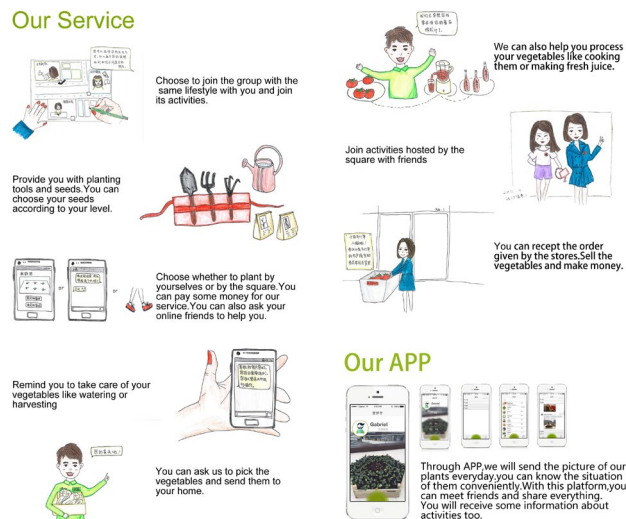


YI PING FANG

YI PING FANG' is a service design for Vanke Square ,an open-air shopping mall in Suzhou. It is one square farm service enabling people with enough space and skills to plant organic vegetables in the center of the city. Based on info technology , they can also use the APP to manage their plants. People can have more communication and activities with others who have the same interest. These will give people a cheerful planting experience.

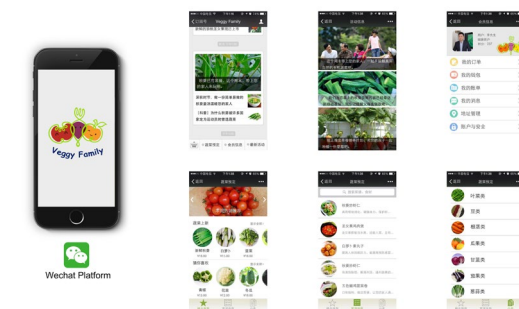
Our service is mainly designed for young people or young parents. They are willing to spend time and money on healthy life-style.

By combine reality with virtual,we hope they can have a pleasant planting experience.



Veggy Family

This service system is a design for the family with three generations. It makes full use of different family members' characteristics, provides service and information about WangJing organic vegetables. There are three main parts in this service system. The vegetable station, WangJing organic farm and WangJing wechat platform. The vegetable station offers fresh organic vegetables and information about the activities by brochures. People can also foretaste and communicate at the station. Then the whole family can visit and join activities in WangJing Organic farm. Parents can order organic vegetables through mobile phone on the wechat platform, they can also get information and feed back by wechat. We hope this service system can not only make the family live a healthy lifestyle but also make their relationship harmonious.



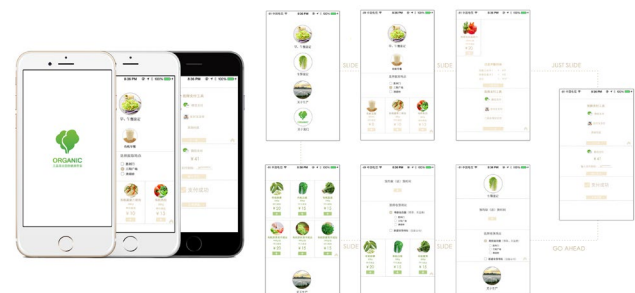
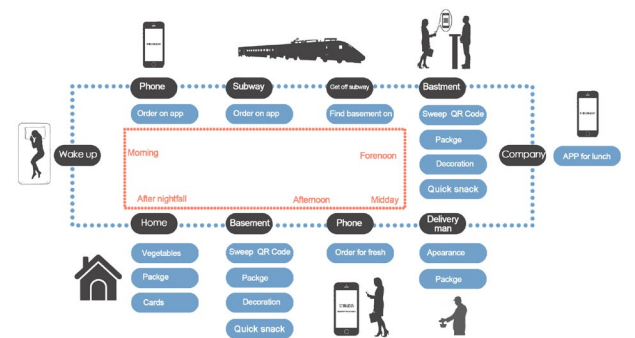
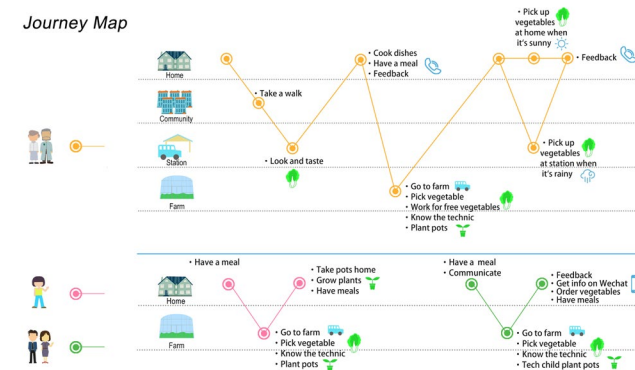
WJ VEGE POINT

Wangjing endorsement, an organic farm located in Wuxi, which cultivates high quality organic vegetables by its advanced organic technology. At present, Wang Jing Bei Shu is still in the stage of the initial development.

On the basis of it, we carried out a serious of investigation before, we raise the project named "WJ vege point", which is a service system aimed at the modern white collars in the Wuxi CBD with advanced thought , who have wider horizons , higher salary , faster pace of life , and more pursuits of the life quality.

We settled the service point of our project in the subway station of CBD where our target users are most likely to appear. And the service point could provide varieties of service of the organic vegetables, which are aimed at the white collars.

Meanwhile, the project also aimed to expand the influence of Wangjing endorsement, cultivate the long term loyal user, and develop Wang Jing Bei Shu as a high quality brand with the O2O service model.



SCHOOLS

DUNDEE << LEEDS << LIUBLJANA << LUGANO << MAGDEBURG << MECHELEN << MILAN << WUXI

**DUNCAN OF JORDANSTONE COLLEGE OF ART & DESIGN
UNIVERSITY OF DUNDEE
SCOTLAND**

Department of Interior & Environmental Design
GIDE Coordinator: Andy Milligan
T: +44 (0)1382 385 303 F: +44 (0)1382 385 363
www.dundee.ac.uk/djcad/
email: a.milligan@dundee.ac.uk

**LEEDS COLLEGE OF ART
LEEDS, ENGLAND**

GIDE coordinator: David Collins
T: +44 (0)113 2028121 F: +44 (0)113 2028102
www.leeds-art.ac.uk
email: david.collins@leeds-art.ac.uk

**FACULTY OF DESIGN, LJUBLJANA
Associated member of University of Primorska
Ljubljana, SLOVENIA**

INTERIOR DESIGN DEPARTMENT
GIDE Coordinator: Assis. Prof. Petra Bole, MA
vice-dean for artistic activities
T: +386 59 23 5005 F: +386 59 23 5012
www.fd.si
email: petra.bole@fd.si

**SUPSI
UNIVERSITY OF APPLIED SCIENCES AND ARTS
OF SOUTHERN SWITZERLAND
Lugano, SWITZERLAND**
Head of bachelor of Arts in Interior Design: Pietro Vitali
GIDE Coordinator: Isabella Vegni
T: +41 (0)58 666 63 00 F: +41 (0)58 666 63 09
www.supsi.ch/dacd
email: info-ai@supsi.ch

**HOCHSCHULE MAGDEBURG-STENDAL
University of Applied Science
Magdeburg, GERMANY**

Department of Engineering and Industrial Design
GIDE Coordinator: Marion Meyer
T: +49 (0)391 8864 568 F: +49 (0)391 8864 243
www.hs-magdeburg.de
www.gestaltung.hs-magdeburg.de
email: marion-j.meyer@hs-magdeburg.de

**THOMAS MORE UNIVERSITY COLLEGE
DEPARTMENT INTERIOR & DESIGN
Campus Lucas Faydherbe
Mechelen, BELGIUM**

GIDE Coordinator: Nansi Van Geetsom
T: + 32 15 369240 F: +32 15 369249
www.thomasmore.be
email: nansi.vangeetsom@thomasmore.be

**POLITECNICO DI MILANO
SCHOOL OF DESIGN
Milan, ITALY**

Design Department
DHOC, interior Design for Hospitable Cities
GIDE Coordinator: Davide Fassi
T: + 39 02 2399 7216 F: +39 02 2399 5977
www.design.polimi.it
davide.fassi@polimi.it

**SCHOOL OF DESIGN
JIANGNAN UNIVERSITY
Wuxi, CHINA**

GIDE Coordinator: Miaosen Gong
T: +86 510 85501491
<http://www.sodcn.com/en/index.asp>
email: miaosen.gong@gmail.com